

Banquet Menu (Tentative)

- 山形芋煮（屋台コーナー提供）：Yamagata Imoni Stew (Served at the Food Stall Corner)
- Appetizer Assortment – Served on a Large Platter
 - 山形県産舟形マッシュルームのキッシュ オリーブ添：Quiche with Funagata Mushrooms from Yamagata, Garnished with Olives
 - 小魚のエスカベêche：Marinated Small Fish Escabeche
 - 鴨の赤ワインマリネ、クスクス添え：Duck Marinated in Red Wine, Served with Couscous
 - 山形県産根菜ピクルスとプルドポークのひとくちサンドイッチ：Mini Sandwich with Pickled Root Vegetables from Yamagata and Pulled Pork
- 和＜御椀＞ 銘々盛り：Japanese Course – Soup (Individual Serving)
 - 醤油仕立て 焼つくね 豆腐 舞茸 浅葱：Soy-based Soup with Grilled Chicken Meatball, Tofu, Maitake Mushroom, and Scallion
- 和＜強肴＞ 大皿盛り：Japanese Main Dish – Served on a Large Platter
 - 鯖のめんたい馬鈴薯：Spanish Mackerel with Mentaiko-flavored Potato
 - 串打ち玉こんにゃく：Skewered Tama Konjac (Yamagata Specialty)

- 洋＜肉料理＞ 大皿盛り：Western Main Dish – Served on a Large Platter
 - 牛ロース肉のポワレ、大根の赤ワインブレゼとポム・ドフィノワーズ添え 黒胡椒ソース：Pan-seared Beef Loin with Red Wine-braised Daikon and Pommes Dauphinoise, Black Pepper Sauce
- 和＜食事＞ 銘々盛り：Japanese Course – Rice/Noodle Dish (Individual Serving)
 - 冷やし肉蕎麦：Chilled Soba Noodles with Beef
- 洋＜デザート＞ 銘々盛り：Western Dessert (Individual Serving)
 - チョコレートとバニラのパヴェ タケダワイナリーの赤ワインソルベ添え：Chocolate and Vanilla Pavé with Red Wine Sorbet from Takeda Winery